BEACH CHALET

EST. 1997

SNACKS + APPS

Oysters on the Half Shell
1/2 Dozen Fresh West Coast Oysters
Served on Ice with Mignonette +
Cocktail Sauce ~ 18

Seafood Deviled Eggs
Smoked Trout, Salsa Verde +
Fresno Chilies ~ 8

Riptide Red Mussels
Riptide Red Ale,
Andouille Sausage,
Dried Tomato ~ 13.5

Crab Cakes
Charred Scallion Aïoli,
Sweet Pepper Cucumber Salad ~ 15

Buttermilk Fried Calamari
Lemon, Fresno Chilies,
Salt + Vinegar Aïoli ~ *13*

Yellowfin Tuna Tartare
Tabasco Vinaigrette,
Tiny Greens + Root Chips ~ 14

Chalet Spicy Riblets
Hoisin BBQ Sauce,
Green Onions ~ 15

Bourbon Maple Chicken Lollipops
Buttermilk Fried Confit Chicken Legs,
Tomato-Bacon Jam,
Bourbon Maple Glaze ~ 10

CHALET SPECIALTIES

VFW Beer-Battered Fish + Chips
Housemade Tartar Sauce,
French Fries, Coleslaw ~ *18*

Surf + Turf
Prime Flatiron, Roasted Crab,
Béarnaise, Grilled Asparagus ~ 34

Chalet Cioppino
Crab, Gulf Shrimp, Bay Scallops,
Mussels, Clams, Salmon,
Monterey Bay Calamari,
Tomato Lobster Broth ~ 30

Mary's Farm Organic
Roasted Half Chicken
Orzo Pasta, Housemade Italian Sausage,
Braised Kale, Sherry Jus ~ 22

Housemade Herb Gnocchi
Glazed Market Vegetables,
Parmigiano Reggiano
Sweet Butter ~ 18

Pork Schnitzel
Breaded Pork Cutlet, Herb Spaetzle,
Braised Cabbage, Apricot Mostarda,
Golden Ale Mustard Sauce ~ 22

Classic Carbonara
Fettuccine Noodles, Mary's Farm Chicken,
English Peas, Hobbs' Bacon, Thyme,
Shaved Parmesan, Lemon Zest ~ 21

KIDS *Ages 12 and Under*

Fried Chicken Tenders, Fries + Fruit ~ 9
Grilled Cheese Sandwich, Fries + Fruit ~ 9
Fish & Chips, Fries + Fruit ~ 10
Atlantic Salmon, Mashed Potatoes + Veggies ~ 13
Flatiron Steak, Mashed Potatoes + Veggies ~ 12
Macaroni + Cheese ~ 9

BREAD + TAP WATER SERVED ON REQUEST

SEA SANDWICHES + BURGERS

Seared Ahi Sandwich
Sushi-Grade Ahi Seared Rare,
Pickled Vegetables, Red Onion,
Cabbage, Potato Pepper Bun,
Sriracha Aïoli, Chili Lime Chips ~ 18

Bacon Crab Melt
Hobbs' Bacon, Crab Salad,
Celery Seed Aïoli, Smoked Mozzarella,
Roasted Tomato Tapenade,
Green Onion, Frisée Arugula Salad ~ 21

Beach Burger
100% Grass-Fed Beef, Lettuce,
Tomato, Pickled Onion,
Garlic Aïoli, Fries ~ 15
Add Bacon, Jack, Swiss,
Cheddar, Pt Reyes Blue Cheese,
Sautéed Mushrooms or Avocado + 2

Corned Beef Reuben
Dijon, Sauerkraut,
Caramelized Onion,
Swiss, Special Sauce,
Pretzel Roll, Fries ~ 16

Housemade Beet Burger
Cabbage, Carrots,
Golden Raisin Vinaigrette,
Spicy Aïoli, Sweet Potato Fries ~ 14

LAND + SEA
Served a la Carte

Atlantic Salmon
Apple Cider Brown Butter Vinaigrette ~ 23

Crab-Stuffed Idaho Rainbow Trout
Lemon Beurre Fondue ~ 24

Roasted Maine Lobster
Shrimp + Lobster Stuffing ~ MP

New York Steak
Red Wine Herb Butter,
Glazed Cipollini ~ 32

Flatiron Steak
Caramelized Shallots, Porcini Butter ~ 23

Chef's Land + Sea Special
Created Daily with Fresh Ingredients ~ MP

ADD A CHALET SIDE
Perfect for Completing Your Meal

Roast Brussels Sprouts
Bacon, Parmesan ~ 8

Roast Mushrooms
Thyme, Garlic ~ 8

Creamed Spinach
Bacon Mornay ~ 8

Roast Garlic Mashed Potatoes ~ 6

Potato Gratin
White Cheddar ~ 8

Sweet Potato Fries
Buttermilk Pesto - 8

Lobster Mac + Cheese
Four Cheeses,
Conchiglie ~ 12

Asparagus Oscar
Dungeness Crab,
Béarnaise~ 12

DESSERTS ~ 9

Baked Seasonal Fruit Crisp
New York Cheesecake
Beach Chalet Chocolate Sandcastle
Classic Crème Brûlée
Key Lime Pie in a Jar
White Chocolate Bread Pudding

SOUP + SALADS

Pacific Chowder
Cup ~ 7 Sourdough Bowl ~ 10
Manila Clams, Hobbs' Bacon, Oyster Crackers

Tuscan Kale
Charred Cauliflower, Roasted Mushrooms,
Pickled Onions, Shaved Grana Padano,
Pine Nuts, Sherry Vinaigrette ~ 13
Add Grilled Prawns, Chicken or Salmon + 8

Classic Caesar
Housemade Caesar Dressing, Garlic Croutons,
White Anchovies, Parmesan Tuile ~ 12
Add Grilled Prawns, Chicken or Salmon + 8

Beach Louie Salad
Romaine Hearts, Roasted Crab, Grape Tomatoes,
Hard Cooked Egg, Shaved Red Onion ~ 23

Chalet Niçoise Salad
Seared Ahi, Sweet Gem Lettuce, Frisée,
Radicchio, Roasted Red Pepper,
Hearts of Palm, Egg, Niçoise Olives,
Caper Vinaigrette, Grilled Bread ~ 19

DAILY SPECIALS
~ Available Starting at 5pm ~

MONDAY
Prime Rib Dinner

TUESDAY
Buttermilk Fried Organic Chicken

WEDNESDAY
Classic Shrimp Creole + Grits

THURSDAY
Petrale Sole Meuniere

FRIDAY + SATURDAY
Lobster Fra Diavolo

SUNDAY
Lamb Night

Happy Hour Monday-Friday 3pm-6pm*
+ 9pm-Close at the Beach Lounge + Bar
*~ *Excluding Holidays ~*

SUSTAINABLY SOURCED

Whenever possible, we seek to provide seafood in a way that respects nature.

Our meats come from a small cooperative of ranchers, hormone and antibiotic free, and are cut and/or ground daily.

BEACH CHALET BREWERY + RESTAURANT

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Beach Chalet is not responsible for lost, stolen or damaged items.
There is a $2 split plate fee. Please note, a 4% surcharge will be added to your bill to support SF employer mandates.